

USAF FOOD **SPECIFICATIONS**

Specifications for the standard meat items required in the recipes and menus of the US Air Force Food Service Program are included in this document.

Our goal is to ensure each dining facility patron receives the same, high quality product whether dining in one of our Hennessy Award winning facilities or a remote location.

Questions/comments should be directed to HQ AFSVA/SVOHF, DSN 487-7049.

NOTE: Soy protein or other added ingredients ARE NOT permitted unless specifically authorized in the individual product specification.

NOTE: For items held and delivered frozen, the following applies:

- 1) Fabrication and packaging/packing should be a continuous process.**
- 2) Product should be placed in a blast freezer or Individually Quick Frozen (IQF) within 4 hours after completion of processing.**
- 3) Product should reach an internal temperature of 0 F or below within 72 hours from time of placement in the freezer.**

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BOLD TYPE = CORE ITEM
ITALICS TYPE = OPTIONAL ITEM

VEAL, STEAK, BREADED

AIR FORCE ITEM CODE: 111001

SUGGESTED DSCP NUMBER: FROZEN: 8905-01-E19-5077

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 6 oz each (Product must be within the specified weight range – no added tolerance shall be applied)

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Portion weight specified includes the breading – breading shall NOT be more than 30 % of the end product weight – product labeled as FRITTER is NOT acceptable
- Product may be Flaked and Formed OR Chopped and Formed

BEEFSTEAK, WAFER SLICED

AIR FORCE ITEM CODE: 111002

SUGGESTED DSCP NUMBERS: FROZEN 2-4 oz: 8905-01-E19-6554

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 to 4 oz portions

PACKAGING and MARKING:

- Product shall be packed so each piece can be removed individually
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Portion weight shall be determined by the users at time of cataloging

BEEF, POT ROASTS

AIR FORCE ITEM CODE: 111003

SUGGESTED DSCP NUMBERS: FROZEN NAMP 114E: 8905-01-E19-6556
CHILL NAMP 114E: 8905-01-E19-6555

NAMP NAME AND NUMBER: Beef Chuck, Shoulder Clod, Arm Roast -- NAMP Item 114E

GRADE REQUIREMENT: US Select or Higher

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast

PACKAGING and MARKING:

- Each roast shall be packaged individually – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be ¼ inch maximum at any one point

BEEF, CORNED, BONELESS

AIR FORCE ITEM CODE: 111004

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6709
CHILL: 8905-01-E19-6710

NAMP NAME AND NUMBER: Brisket, Boneless, Deckle-Off, Corned -- NAMP Item 601

GRADE REQUIREMENT: Processed from US Select or Higher Grade

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per brisket

PACKAGING and MARKING:

- Each brisket shall be individually packaged – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Maximum acceptable level for added solution is 20%
- Surface fat trim on the exterior shall be ¼ inch maximum at any one point -- deckle side shall be practically free of fat

BEEF, GROUND, BULK

AIR FORCE ITEM CODE: 111005

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6562
CHILL: 8905-01-E19-6561

NAMP NAME AND NUMBER: Ground Beef -- NAMP Item 136

GRADE REQUIREMENT: Not Applicable

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per chub

PACKAGING and MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or any approved method which protects the product against damage/deterioration during shipment and storage and prevents purge from soaking the shipping container
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Target fat percentage shall be 15 %

BEEF, GROUND, PATTIES

AIR FORCE ITEM CODE: 111006

SUGGESTED DSCP NUMBERS: NAMP 1136 FROZEN 4 OZ: 8905-01-E19-3440
NAMP 1136 FROZEN 3.2 OZ: 8905-01-E19-3958
OR
NAMP 1136A FROZEN 4 OZ: 8905-01-???-???
NAMP 1136A FROZEN 3.2 OZ: 8905-01-???-???

NAMP NAME AND NUMBER: Ground Beef Patties -- NAMP Item 1136
OR
Ground Beef and Vegetable Protein Product Patties -- NAMP 1136A

GRADE REQUIREMENT: Not Applicable

PORTION SIZE/WEIGHT RANGE: 4 oz or 3.2 oz patties per pound as specified by the user

PACKAGING and MARKING:

- Patties shall be IQF or separated from each other by means to prevent them from sticking together when packaged – must be able to remove individual patties from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Target fat percentage shall be 15 %
- Ground Beef and Vegetable Protein Product Patties are authorized as an alternate item ONLY when requested by the end users
- When purchasing NAMP Item 1136A, the VPP shall be in the textured form and will be fully hydrated prior to addition to the meat component
- The percentage of fully hydrated VPP used in the formulation shall not exceed 15 % when using VPP flour or 20 % when using a VPP concentrate or isolate

BEEF LIVER

AIR FORCE ITEM CODE: 111007

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-655-8410

NAMP NAME AND NUMBER: Beef Liver Skinned and Portion Cut -- NAMP Item 1724, Style 17, PSO C

GRADE REQUIREMENT: Not Applicable

PORTION SIZE/WEIGHT RANGE: 3-5 ounces (Product must be within the specified weight range – no added tolerance shall be applied)

PACKAGING and MARKING:

- Layer Pack (separator shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by user - must be able to remove individual slices from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide

BEEF ,TOP (INSIDE) ROUND

AIR FORCE ITEM CODE: 111008

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6564
CHILL: 8905-01-E19-6563

NAMP NAME AND NUMBER: Beef Round, Top (Inside), Cap Off -- NAMP Item 169A

GRADE REQUIREMENT: US Choice or Higher Grade

PORTION SIZE/WEIGHT RANGE: 20 pound maximum weight

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be ¼ inch maximum at any one point

BEEF FOR STEWING

AIR FORCE ITEM CODE: 111010

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-4054
CHILL: 8905-01-E19-4125

NAMP NAME AND NUMBER: Beef for Stewing -- NAMP Item 135A

GRADE REQUIREMENT: US Select or Higher

PORTION SIZE/WEIGHT RANGE: Not Applicable

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide

BEEF LOIN, TENDERLOIN

AIR FORCE ITEM CODE: 111011

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-3434
CHILL: 8905-01-E19-3834

NAMP NAME AND NUMBER: Beef Loin, Tenderloin, Full, Side Muscle On, Defatted -- NAMP Item 189A

GRADE REQUIREMENT: Ungraded

PORTION SIZE/WEIGHT RANGE: Four pound minimum

PACKAGING and MARKING:

- Each cut shall be packaged individually – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Color and texture of the lean and fat must be indicative of product from the steer/heifer classes of beef

BEEF, TOP ROUND, COOKED

AIR FORCE ITEM CODE: 111012

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6711
CHILL: 8905-01-E19-6712

NAMP NAME AND NUMBER: Beef Top (Inside) Round, Cap Off, Fully-Cooked -- NAMP Item 623A

GRADE REQUIREMENT: Processed from US Choice or Higher Grade

PORTION SIZE/WEIGHT RANGE: 20 pound maximum weight

PACKAGING and MARKING:

- Each piece shall be individually wrapped – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be ¼ inch maximum at any one point
- User must specify degree of doneness

BEEF SWISS STEAKS

AIR FORCE ITEM CODE: 111013

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-4052
CHILL: 8905-01-E19-4053

NAMP NAME AND NUMBER: Beef Braising Steaks, Swiss -- NAMP Item 1102

GRADE REQUIREMENT: US Select or Higher

PORTION SIZE/WEIGHT RANGE: Six ounces each +/- ½ ounce

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaging (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Steaks must be cut from knuckle, inside round, eye of round, or outside round, the obliquus abdominus externus and Obliquus Abdominus Internus muscle (loin tail)
- Raw material or steaks may be tenderized one time by multiple probe (pinning).
- Marinated Steaks max 15% solution containing Ficin as a tenderizer.

BEEF ROUND, OVEN ROAST

AIR FORCE ITEM CODE: 111014

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-133-5886
CHILL: 8905-01-E09-6898

NAMP NAME AND NUMBER: Beef Round, Knuckle, Peeled -- NAMP Item 167A

GRADE REQUIREMENT: US Choice or Higher

PORTION SIZE/WEIGHT RANGE: Not less than 5 or more than 10 pounds per roast

PACKAGING and MARKING:

- Each cut shall be packaged individually – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be 1/4 inch maximum at any one point

BEEF RIB, RIBEYE ROLL STEAK

AIR FORCE ITEM CODE: 111015

SUGGESTED DSCP NUMBERS: FROZEN 6 oz: 8905-01-E19-4126
FROZEN 8 oz: 8905-01-E09-6900

NAMP NAME AND NUMBER: Beef Rib, Ribeye Roll Steak, Boneless -- NAMP Item 1112

GRADE REQUIREMENT: US Choice or Higher

PORTION SIZE/WEIGHT RANGE: 6 or 8 ounces each +/- ½ ounce

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be 1/4 inch maximum at any one point
- User will select the portion weight required
- Product from DAIRY TYPE animals is NOT ACCEPTABLE

LUNCHMEAT, DELI, BEEF, COOKED, SLICED

AIR FORCE ITEM CODE: 111016

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-2187

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Slice thickness/weight may be specified by user

PACKAGING and MARKING:

- Package weight shall be specified by the user
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Not more than 1 gram of fat per ounce of product

BEEF, RIBEYE ROLL

AIR FORCE ITEM CODE: 111017

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-056-9123
CHILL: 8905-01-E19-4056

NAMP NAME AND NUMBER: Beef Rib, Ribeye Roll -- NAMP Item 112

GRADE REQUIREMENT: US Choice or Higher

PORTION SIZE/WEIGHT RANGE: 8 to 12 pounds each

PACKAGING and MARKING:

- Each cut shall be packaged individually – vacuum packaging preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be 1/4 inch maximum at any one point

SAUSAGE, KNOCKWURST, LINKS

AIR FORCE ITEM CODE: 111022

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6567

NAMP NAME AND NUMBER: Knockwurst -- NAMP Item 816

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 Oz Each

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Formula D, all beef; Type E, linked; Style B, C, or D, edible casing or skinless; Cooking Option C, uncooked
- Maximum fat content of 40%

BEEF LOIN, STRIP STEAK

AIR FORCE ITEM CODE: 111023

SUGGESTED DSCP NUMBERS: FROZEN 6 oz: 8905-01-E19-6568
FROZEN 8 oz: 8905-01-E19-6569

NAMP NAME AND NUMBER: Beef Loin, Strip Loin Steak, Boneless, Center-Cut – NAMP Item 1180A, PSO 4

GRADE REQUIREMENT: US Choice or Higher

PORTION SIZE/WEIGHT RANGE: 6 or 8 ounces each +/- ½ ounce

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user - must be able to remove individual steaks from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be 1/4 inch maximum at any one point
- User will select the portion weight required
- PSO 4 = max tail length of 1 inch
- Product from DAIRY TYPE animals is NOT ACCEPTABLE

BEEF LOIN- T-BONE

AIR FORCE ITEM CODE: 111031

SUGGESTED DSCP NUMBERS: FROZEN 12 oz: 8905-01-E09-0810

NAMP NAME AND NUMBER: Beef Loin, T- Bone – NAMP Item 1174, PSO 4

GRADE REQUIREMENT: US Choice or Higher

PORTION SIZE/WEIGHT RANGE: 12 ounces each

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user - must be able to remove individual steaks from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be 1/4 inch maximum at any one point
- User will select the portion weight required
- PSO 4 = max tail length of 1 inch
- Product from DAIRY TYPE animals is NOT ACCEPTABLE

BEEF, BREAKFAST STEAK

AIR FORCE ITEM CODE: 111024

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-3827

NAMP NAME AND NUMBER: Beef Loin, Bottom Sirloin Butt, Tri-Tip Steak, Defatted – NAMP Item 1185D

GRADE REQUIREMENT: US Choice or Higher

PORTION SIZE/WEIGHT RANGE: Three to Four ounces (Product must be within the specified weight range – no added tolerance shall be applied)

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user – must be able to remove individual steaks from the case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide

NOTE TO FOOD SERVICE OPERATORS: This item is intended for use as a breakfast steak.

LUNCHMEAT, BOLOGNA, SLICED

AIR FORCE ITEM CODE: 111025

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6571
CHILL: 8905-01-E19-6570

NAMP NAME AND NUMBER: Bologna – NAMP 801

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING and MARKING:

- User will select package size during cataloging
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Formula B or B1, beef and pork, predominately beef

BEEF STEAK, TRI TIP

AIR FORCE ITEM CODE: 111023

SUGGESTED DSCP NUMBERS: FROZEN 5 oz: 8905-01-E60-2725
FROZEN 9 oz: 8905-01-E19-2533

NAMP NAME AND NUMBER: Beef Steak, Bottom Sirloin Butt, Tri-Tip NAMP Item185C

GRADE REQUIREMENT: US Select or Higher

PORTION SIZE/WEIGHT RANGE: 5 or 9 ounces each +/- ½ ounce

PACKAGING and MARKING:

- Layer Pack (separators shall be placed between layers) or Vacuum Packaged (individual or bulk) as specified by the user - must be able to remove individual steaks from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be 1/4 inch maximum at any one point
- User will select the portion weight required
- Raw material or steaks may be tenderized one time by multiple probe(pinning).
- Marinated Steaks max 15% solution containing Ficin as a tenderizer.
- Product from DAIRY TYPE animals is NOT ACCEPTABLE

TURKEY BACON, SLICED

AIR FORCE ITEM CODE: 112001

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E09-7966
CHILL: 8905-01-E19-3838

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 18-22 slices per pound

PACKAGING and MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development – vacuum packaging is required
- Product shall be packaged in bulk or 1 pound units as specified by the user
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item

CHICKEN PARTS, FULLY COOKED, BREADED

AIR FORCE ITEM CODE: 112002

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6572

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product shall be processed from the broiler/fryer class of chickens and the end item will consist of only split breast, thighs and drumsticks
- Product shall be processed from US Grade A equivalent chickens weighing 3 to 3 ½ pounds without neck/giblets
- Batter/breading shall not exceed 25% of product weight
- Product must be designed so it can be heated in an oven or deep fryer
- IQF processing is preferred

CHICKEN, CUT-UP, READY-TO-COOK, 8 PC CUT

AIR FORCE ITEM CODE: 112003

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E09-1334

NAMP NAME AND NUMBER: Chicken, 8 Piece Cut Broiler-WOG -- NAMP Item P1005

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage during shipment and storage
- Users will specify if bulk packaging is permitted at time of cataloging
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide
- Product shall be processed from the broiler/fryer class of chickens
- Tail shall be excluded
- IQF processing is preferred
- Product may be injected with not more than 17 % of a water, salt, and sodium phosphate solution to improve moisture retention
- Ordering activities may specify “Silver Dollar Cut” as an alternative item for this code

CHICKEN BREAST, BONELESS, SKINLESS

AIR FORCE ITEM CODE: 112004

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6573 or 8905-01-369-4422

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 5 oz breast-half portion

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product shall be processed from the broiler/fryer class of chickens
- Rib meat may remain attached to the breast-half
- IQF processing is preferred

ROCK CORNISH HEN, SPLIT HALVES

AIR FORCE ITEM CODE: 112005

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6574 or NAPA 8905-01-E59-1290

NAMP NAME AND NUMBER: Rock Cornish Game Hen -- NAMP Item 1500

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 12 to 14 oz split half

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual birds without damage while solidly frozen– vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide

CHICKEN, QUARTERED, READY-TO-COOK

AIR FORCE ITEM CODE: 112006

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6575
Marinated 8905-01-E09-7379

NAMP NAME AND NUMBER: Broiler Quarters -- NAMP Item P1009

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets after injection

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual pieces without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide
- Product shall be processed from the broiler/fryer class of chickens
- IQF processing is preferred
- Product may be injected with not more than 17 % of a water, salt, and sodium phosphate solution to improve moisture retention

CHICKEN, COOKED, BONELESS, DICES

AIR FORCE ITEM CODE: 112007

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6576

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NONE

PACKAGING and MARKING:

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product must be processed from the broiler/fryer class of Chicken as described in the USDA Poultry-Grading Manual (leg and thigh meat only)
- Dices shall be nominal 0.5 inch by 0.5 inch in dimension – percent of fines shall not exceed 10 %
- IQF processing is preferred

CHICKEN WINGS, BUFFALO STYLE

AIR FORCE ITEM CODE: 112008

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6578
Pre-Cooked 8905-01-E60-1936

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: End item shall be processed from US Grade A raw materials

PORTION SIZE/WEIGHT RANGE: NONE

PACKAGING and MARKING:

- Product shall be processed and packaged in a manner which will protect the item from deterioration/damage and will permit removal of product without damage while frozen – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Shall include disjointed first and second joints only
- Product shall be precooked in a hot pepper sauce
- IQF processing is preferred

LUNCHMEAT, DELI, TURKEY, SLICED

AIR FORCE ITEM CODE: 112009

SUGGESTED DSCP NUMBERS: CHILL: 8905-01-393-0434

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Slice thickness/weight may be specified by user

PACKAGING and MARKING:

- Package weight shall be specified by the user
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product shall be processed from boneless turkey breast
- Use of metal detection devices to ensure product safety is required
- Not more than 1 gram of fat per ounce of product

TURKEY SAUSAGE LINKS

AIR FORCE ITEM CODE: 112010

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6579

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 0.8 to 1 oz per link

PACKAGING and MARKING:

- Product shall be packed so individual links can be removed without damage while solidly frozen – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Fat content shall not exceed 10 percent
- Use of metal detection devices to ensure product safety is required

TURKEY , GROUND, BULK

AIR FORCE ITEM CODE: 112011

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6580

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Chub Weight shall be not less than 5 pounds or more than 10 pounds

PACKAGING and MARKING:

- Each chub shall be packaged in a tube closed with clips at each end or any method which will ensure product is completely enclosed to prevent purge from soaking the shipping container
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Fat content of finished product shall not exceed 10 %
- Use of metal detection devices to ensure product safety is required

TURKEY , ROAST, BONELESS

AIR FORCE ITEM CODE: 112012

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6581 or 8905-01-E19-3441

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8 to 12 pounds per roast

PACKAGING and MARKING:

- Each roast shall be netted and packaged individually to protect against damage/deterioration during storage and shipment – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product shall be processed from US Grade A or equivalent raw materials
- Product shall be 4 to 7 inches in diameter and 9 to 17 inches long
- White to dark meat ratio shall be in natural proportion as found in whole turkeys (50-65% white)
- Skin covering may be present to maintain moisture during cooking

TURKEY, WHOLE

AIR FORCE ITEM CODE: 112013

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6583
CHILL: 8905-01-E19-6582

NAMP NAME AND NUMBER: Whole Young Turkey with Giblets -- NAMP Item P2001

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 12 to 24 pounds each

PACKAGING and MARKING:

- Each bird shall be individually vacuum packaged to protect against damage/deterioration during storage and shipment
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide
- Not more than 7 % basting solution is permitted

CHICKEN, WHOLE, W/O NECK AND GIBLETS

AIR FORCE ITEM CODE: 112014

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-126-3416

NAMP NAME AND NUMBER: Whole Broiler Without Giblets (WOG) -- NAMP Item P1002

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: Processed from birds weighing 3 to 3 ½ pounds without necks and giblets

PACKAGING and MARKING:

- Product shall be packaged in a manner which will protect the item from deterioration/damage and will permit removal of individual chickens from the case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Poultry Buyers Guide
- Product shall be processed from the broiler/fryer class of chickens
- IQF processing is preferred
- Product may be injected with not more than 17 % of a water, salt, and sodium phosphate solution to improve moisture retention

CHICKEN NUGGET, CHUNKED/FORMED, BREADED, COOKED

AIR FORCE ITEM CODE: 112015

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6584

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 0.5 to 1.0 oz each

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product shall be from breast meat
- Use of metal detection devices to ensure product safety is required
- IQF processing is preferred
- Batter/breading shall not exceed 25% of the finished product weight

CHICKEN FILLET, CHUNKED/FORMED, BREADED, COOKED

AIR FORCE ITEM CODE: 112021

SUGGESTED DSCP NUMBERS: FROZEN – 3 oz: 8905-01-113-8489
FROZEN – 5 oz: 8905-01-114-1457

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 oz round or oval portion
OR
5 oz round or oval portion

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen, packaged in a manner which will protect it from deterioration during shipment and storage and permit removal of individual portions without damage
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product shall be from breast meat
- Use of metal detection devices to ensure product safety is required
- IQF processing is preferred
- Batter/breading shall not exceed 25% of the finished product weight

BACON, CANADIAN STYLE

AIR FORCE ITEM CODE: 113001

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-419-4320

NAMP NAME AND NUMBER: Canadian Style Bacon, (Cured and Smoked), Sliced -- NAMP Item 550A

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: Weight Range 5 to 9 pounds

PACKAGING and MARKING:

- Each piece shall be individually packaged – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide

BACON, SLICED

AIR FORCE ITEM CODE: 113002

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-403-9592
CHILL: 8905-01-E09-2689

NAMP NAME AND NUMBER: Bacon, Sliced (Cured and Smoked), Skinless -- NAMP Item 539

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 18-22 slices per pound

PACKAGING and MARKING:

- Product shall be layer packed, shingle packed, or stack packed as specified by the users during catalog development – vacuum packaging is preferred
- Product shall be packaged in bulk or 1 pound units as specified by the user
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide

DICED PORK

AIR FORCE ITEM CODE: 113003

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-753-6503

NAMP NAME AND NUMBER: Diced Pork -- NAMP Item 435

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not Applicable

PACKAGING and MARKING:

- Not less than 5 pounds or more than 10 pounds shall be in each package – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide

PORK, HAM, SMOKED

AIR FORCE ITEM CODE: 113004

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6585
CHILL: 8905-01-E19-6586

NAMP NAME AND NUMBER: Ham, Boneless (Cured and Smoked), Fully-Cooked, Special -- NAMP Item 509

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not less than 10 or more than 15 pounds each

PACKAGING and MARKING:

- Each ham shall be individually wrapped – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide

PORK LOIN CHOPS, BONELESS

AIR FORCE ITEM CODE: 113005

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6587

NAMP NAME AND NUMBER: Pork Loin Chops, Center-Cut, One Muscle, Boneless -- NAMP Item 1412E

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 6 ounce +/- 1/2 ounce

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual chops from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be 1/8 inch maximum at any one point
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight

PORK LOIN, ROAST, BONELESS

AIR FORCE ITEM CODE: 113006

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-4168
CHILL: 8905-01-E19-6588

NAMP NAME AND NUMBER: Pork Loin, Boneless, Center-Cut, 11 Ribs -- NAMP Item 412E

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 5 to 10 pounds per roast

PACKAGING and MARKING:

- Each cut shall be packaged individually – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Option 3 (0 x 0) is required for removal of the belly from the loin
- The loin shall be butterflied into halves of equal length (not more than ¼ inch difference) by a cut perpendicular to the length of the loin
- The loin shall be folded to place the boned surfaces together and the roast shall be enclosed in stretchable netting
- Surface fat trim shall be 1/4 inch maximum at any one point
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15 % of the green weight

PORK SPARERIBS

AIR FORCE ITEM CODE: 113007

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6589
CHILL: 8905-01-E19-6590

NAMP NAME AND NUMBER: Pork Spareribs, St. Louis Style -- NAMP Item 416A

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 pound and down

PACKAGING and MARKING:

- Product shall be packaged to prevent damage/deterioration during shipment and storage – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide

PORK TENDERLOIN

AIR FORCE ITEM CODE: 113008

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6591
CHILL: 8905-01-E19-4169

NAMP NAME AND NUMBER: Pork Tenderloin -- NAMP Item 415

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8 oz to 1 pound each

PACKAGING and MARKING:

- Product shall be packaged to prevent damage/deterioration during shipment and storage – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide

PORK, BBQ, COOKED

AIR FORCE ITEM CODE: 113009

SUGGESTED DSCP NUMBERS: FROZEN: 8940-01-009-5291

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 5 to 10 pound

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item

PORK PATTIES, RIB SHAPED, W BBQ SAUCE

AIR FORCE ITEM CODE: 113010

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-2977

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 2.5 to 3.1 ounce each

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual portions from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item

LUNCHMEAT, DELI, HAM, SLICED

AIR FORCE ITEM CODE: 113011

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-3586

NAMP NAME AND NUMBER: NONE

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Slice thickness/weight may be specified by user

PACKAGING and MARKING:

- Package weight shall be specified by the user
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Not more than 1 gram of fat per ounce of product
- Product shall be sliced from a fully cooked boiled, water added ham

PORK, HAM, PULLMAN SHAPED

AIR FORCE ITEM CODE: 113012

SUGGESTED DSCP NUMBERS: CHILL: 8905-01-E19-6592

NAMP NAME AND NUMBER: Ham, Boiled, Boneless (Cured), Fully-Cooked -- NAMP Item 508

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not less than 10 or more than 15 pounds each

PACKAGING and MARKING:

- Each ham shall be vacuum packaged in a plastic casing or metal can
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Product shall be 4 X 6 rectangular shaped
- Product must be labeled as “Ham with Natural Juices” or “Ham with Water Added”
- Product must be at least 95% fat free

SAUSAGE, BRATWURST, LINKS

AIR FORCE ITEM CODE: 113013

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6593

NAMP NAME AND NUMBER: Bratwurst -- NAMP Item 822

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 Oz Each

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Formula A, beef and pork in any combination/Formula D, all beef/ or Formula G, all pork; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked
- Maximum fat content of 40%

SAUSAGE, PORK, ITALIAN, HOT, LINKS

AIR FORCE ITEM CODE: 113014

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6594

NAMP NAME AND NUMBER: Italian Sausage -- NAMP Item 818

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 Oz Each

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide – difference between this item and Air Force Item Code 113014 will be the spices used in making the sausage
- Formula G, pork only; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked
- Maximum fat content of 40%

SAUSAGE, POLISH, LINKS

AIR FORCE ITEM CODE: 113015

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6595

NAMP NAME AND NUMBER: Polish Sausage -- NAMP Item 813

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 Oz Each

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Formula G, pork only or Formula C, pork and beef (predominately pork); Type E, linked; Style B or D, edible casing; Cooking Option B, cooked
- Maximum fat content of 40%

SAUSAGE, PORK, PATTIES

AIR FORCE ITEM CODE: 113016

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6596

NAMP NAME AND NUMBER: Pork Sausage Patties -- NAMP Item 802A

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 2 oz each

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual portions from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Formula G, pork only; Type C, patty; Shape B, round; Cooking Option C, uncooked fresh
- Maximum fat content of 40%

PORK STEAK, BREADED

AIR FORCE ITEM CODE: 113017

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-5784

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 6 oz each (Product must be within the specified weight range – no added tolerance shall be applied)

PACKAGING and MARKING:

- Product shall be layer packed (separators shall be placed between the layers) or vacuum packed (individual or bulk) as specified by the users during catalog development - must be able to remove individual portions from case without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Batter/breading shall not be more than 30% by weight – product labeled as a fritter is NOT acceptable
- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product may be Flaked and Formed OR Chopped and Formed

SAUSAGE, PORK, ITALIAN, SWEET, LINKS

AIR FORCE ITEM CODE: 113018

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6597

NAMP NAME AND NUMBER: Italian Sausage -- NAMP Item 818

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 3 Oz Each

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during storage and shipping – must be able to remove individual links without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide – difference between this item and Air Force Item Code 113019 will be the spices used in making the sausage
- Formula G, pork only; Type E, linked; Style B or D, edible casing; Cooking Option C, uncooked
- Maximum fat content of 40%

PORK HAM (FRESH)

AIR FORCE ITEM CODE: 113019

SUGGESTED DSCP NUMBERS: FROZEN NAMP 402E: 8905-01-E19-6599
CHILL NAMP 402E: 8905-01-E19-6598
FROZEN 402F: 8905-01-E19-6601
CHILL NAMP 402F: 8905-01-E19-6600

NAMP NAME AND NUMBER: Pork Leg (Fresh Ham), Outside, Trimmed, Shank Removed -- NAMP Item 402E
AND/OR
Pork Leg (Fresh Ham), Inside – NAMP Item 402F

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 5 to 10 pound per roast

PACKAGING and MARKING:

- Each roast shall be packaged individually – vacuum packaging is preferred
- Packing and marking shall be in accordance with Good Commercial Practice
- One or both cuts shall be packed in the same box and the containers shall be marked accordingly

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed specifications of the NAMP Meat Buyers Guide
- Surface fat trim shall be 1/4 inch maximum at any one point
- To produce roasts of uniform thickness, two outsides shall be reversed, boneless services shall be placed together and the item netted (the same applies to roasts from the insides)
- Product may be pumped with a solution of lemon juice, water and phosphate up to a maximum of 15% of the green weight

SHELLFISH, SHRIMP, BREADED

AIR FORCE ITEM CODE: 114001

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-960-2303

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 21-25/LB finished product count

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Breaded Shrimp
- Product may be Type I or Type II, fantail or round shrimp
- Product must be Subtype B or C, with tail fin but no shell segments present or without tail fin and shell segments

SHELLFISH, SHRIMP, PEELED & DEVEINED

AIR FORCE ITEM CODE: 114002

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-582-4039

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 31-35/LB finished product count

PACKAGING and MARKING:

- Product shall be packaged in sealed bags to prevent damage/deterioration during storage and shipping – must be able to remove individual shrimp without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Fresh and Frozen Shrimp
- Product shall be Type (3), frozen individually, glazed or unglazed; Style (1), raw; Market Form (6), peeled and deveined, round, tail off (all shell and tail removed)

SHELLFISH, SCALLOPS

AIR FORCE ITEM CODE: 114003

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6602

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 20-40/LB

PACKAGING and MARKING:

- Product shall be packaged in sealed bags to prevent damage/deterioration during storage and shipping – must be able to remove individual scallops without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Frozen Raw Scallops
- Product shall be Style (b), IQF; Substyle a. glazed or b. unglazed; Type 1. Adductor muscle or 2. Adductor muscle with catch portion removed
- IQF processing is required
- Water added Scallop Products are NOT authorized

SHELLFISH, CLAMS W/JUICES, CANNED

AIR FORCE ITEM CODE: 114004

SUGGESTED DSCP NUMBERS: CANNED: 8905-01-E09-3016

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 49-51 oz can

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item

FISH, SALMON, PINK, CANNED

AIR FORCE ITEM CODE: 114005

SUGGESTED DSCP NUMBERS: CANNED: 8905-01-E09-3006

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 14.5-16 oz can

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item

FISH, TUNA, CANNED

AIR FORCE ITEM CODE: 114006

SUGGESTED DSCP NUMBERS: CANNED: 8905-00-935-3161

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 66.5 oz can

PACKAGING and MARKING:

- Product shall be packaged in hermetically sealed cans
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product shall be packed in water
- Product shall be light meat, chunk or solid pack

FISH PORTIONS, BATTER DIPPED

AIR FORCE ITEM CODE: 114007

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-067-7964

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: None

PORTION SIZE/WEIGHT RANGE: 3 oz each

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product shall be processed from cod, whiting, ocean perch or pollock
- Product shall contain not less than 50 % fish flesh
- Product shall be partially cooked for finish by baking or frying
- Twice frozen fish blocks are not authorized as a raw ingredient for this item

FISH FILLETS, CATFISH

AIR FORCE ITEM CODE: 114008

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-125-2288

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 to 6 oz each (Product must be within the specified weight range – no added tolerance shall be applied)

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of North American Freshwater Catfish and Products Made Therefrom
- Product shall be Type 2, frozen; Style 2, skinless; Market Form 4, trimmed fillets

FISH FILLETS, COD

AIR FORCE ITEM CODE: 114009

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-127-8472
FROZEN: 8905-01-E19-6603

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 5 oz each minimum weight

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States Standards for Grades of Cod Fillets
- Product shall be Type 3, frozen, individually; Style 2, skinless; Bone Classification 1, practically boneless

FISH FILLETS, POLLOCK

AIR FORCE ITEM CODE: 114010

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6604

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: US Grade A

PORTION SIZE/WEIGHT RANGE: 4 to 6 ounce each (Product must be within the specified weight range – no added tolerance shall be applied)

PACKAGING and MARKING:

- Product shall be packaged to protect against damage/deterioration during shipment and storage – must be able to remove individual portions without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product must comply with all criteria of the United States General Standards for Grades of Fish Fillets
- Product shall be Type 1, frozen, individually, glazed; Style 1 (iv), single, skin-off; Bone Classification 1, practically boneless
- User shall specify the raw portion weight required

OYSTERS, BREADED

AIR FORCE ITEM CODE: 114013

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-2157

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: Not more than 25 per pound (unbreaded)

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packed so individual portions can be removed without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item

LOBSTER TAIL, SPINY LOBSTER, RAW

AIR FORCE ITEM CODE: 114014

SUGGESTED DSCP NUMBERS: FROZEN: 8905-00-267-1933

NAMP NAME AND NUMBER: None

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 4 to 10 oz each

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packed so individual portions can be removed without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall be processed in accordance with Good Manufacturing Practices and be a high quality commercial item
- Product shall be processed from fresh *P. argus* or *P. interruptus* species or frozen *P. marginatus* species

BREAKFAST SAUSAGE, COOKED

AIR FORCE ITEM CODE: 115001

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6606

NAMP NAME AND NUMBER: Breakfast Sausage, Cooked -- NAMP Item 817

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 19 to 21 links per pound after cooked

PACKAGING and MARKING:

- Product shall be Individually Quick Frozen and packaged so individual portions can be removed without damage while solidly frozen
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide
- Formula C, Pork and beef, predominately pork; Style C, Skinless

LUNCHMEAT, SALAMI, SLICED

AIR FORCE ITEM CODE: 115002

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6607

NAMP NAME AND NUMBER: Salami, Cooked -- NAMP Item 804

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING and MARKING:

- User will select package size required during cataloging
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide
- Formula H, beef and pork in any combination plus beef heart meat

LUNCHMEAT, PICKLE AND PIMIENTO LOAF, SLICED

AIR FORCE ITEM CODE: 115003

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-004-1327

NAMP NAME AND NUMBER: Meat Food Product Loaves, Condiments B Pickle and Pimiento Loaf – NAMP ITEM 815

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: NA

PACKAGING and MARKING:

- User will select package size required during cataloging
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide

FRANKFURTERS

AIR FORCE ITEM CODE: 115004

SUGGESTED DSCP NUMBERS: FROZEN: 8905-01-E19-6608

NAMP NAME AND NUMBER: Frankfurters -- NAMP Item 800

GRADE REQUIREMENT: NA

PORTION SIZE/WEIGHT RANGE: 8 franks per pound, 6 inch long

PACKAGING and MARKING:

- Product shall be packaged to protect against deterioration during shipment and storage and in a manner which will permit removal of individual franks without damage while frozen or chilled
- Packing and marking shall be in accordance with Good Commercial Practice

MISCELLANEOUS REQUIREMENTS:

- Product shall meet all general and detailed requirements of the NAMP Meat Buyers Guide
- Formula A, beef and pork in any combination; Style C, skinless; natural color